

AMENDMENTS TO THE CLAIMS

The following claim listing will replace or prior listings of claims:

LIST OF CLAIMS:

1. (Currently Amended) A method of improving, enhancing, or preventing decline of composition with effects of decline prevention, improvement or enhancement of normal responses of cognitive abilities of a healthy person comprising administering a composition comprising[[,]] ~~containing~~ arachidonic acid and/or a compound with arachidonic acid as a constituent fatty acid.
2. (Currently Amended) ~~A composition~~ The method according to claim 1, wherein the compound with arachidonic acid as a constituent fatty acid is an arachidonic acid alcohol ester or a triglyceride, phospholipid or glycolipid containing arachidonic acid as part or all of the constituent fatty acid.
3. (Currently Amended) ~~A composition~~ The method according to claim 2, wherein the triglyceride containing arachidonic acid as part or all of the constituent fatty acid is a triglyceride having medium-chain fatty acids bound at the 1,3-positions and arachidonic acid bound at the 2-position.
4. (Currently Amended) ~~A composition~~ The method according to claim 3, wherein the medium-chain fatty acids are selected from among fatty acids of 6 to 12 carbons.
5. (Currently Amended) ~~A composition~~ The method according to claim 4, wherein the medium-chain fatty acids are selected from among fatty acids of 8 carbons.
6. (Currently Amended) A method of improving, enhancing, or preventing decline of composition with effects of decline prevention, improvement or enhancement of normal responses of cognitive abilities of a healthy person comprising administering a composition

containing, which contains triglycerides including triglycerides containing arachidonic acid as part or all of the constituent fatty acid.

7. (Currently Amended) ~~A composition~~ The method according to claim 6, characterized in that the arachidonic acid content of ~~the triglycerides including~~ triglycerides containing arachidonic acid as part or all of the constituent fatty acid is at least 10 wt% of the total fatty acid in the triglycerides.

8. (Currently Amended) ~~A composition~~ The method according to claim 6, wherein ~~the triglycerides including triglycerides containing~~ composition contains triglycerides containing arachidonic acid as part or all of the constituent fatty acid are extracted from microbes belonging to the genus *Mortierella*.

9. (Currently Amended) ~~A composition~~ The method according to claim 6, wherein ~~the composition containing triglycerides contains including triglycerides containing~~ arachidonic acid as part or all of the constituent fatty acid are triglycerides containing no eicosapentaenoic acid or containing no more than 1% eicosapentaenoic acid.

10. (Currently Amended) A method of improving, enhancing, or preventing decline of composition with effects of decline prevention, improvement or enhancement of normal responses of cognitive abilities of a healthy person comprising administering a composition comprising, which contains triglycerides including at least 5 mole percent of triglycerides with medium-chain fatty acids bound at the 1,3-positions and arachidonic acid bound at the 2-position.

11. (Currently Amended) ~~A composition~~ The method according to claim 10, wherein the medium-chain fatty acids are selected from among fatty acids of 6 to 12 carbons.

12. (Currently Amended) ~~A composition~~ The method according to claim 11, wherein the medium-chain fatty acids are selected from among fatty acids of 8 carbons.

13. (Currently Amended) ~~A composition~~ The method according to claim 1 with effects of ~~decline prevention, improvement or enhancement~~ improving, enhancing, or preventing decline of the normal responses of a healthy person of processing speed or response speed with respect to events selected from the group consisting of auditory stimuli, visual stimuli, olfactory stimuli, gustatory stimuli and somatosensory stimuli, as a cognitive ability.

14. (Currently Amended) ~~A composition~~ The method according to claim 1 with effects of ~~decline prevention, improvement or enhancement~~ improving, enhancing, or preventing decline of the normal response of concentration of a healthy person with respect to events selected from the group consisting of auditory stimuli, visual stimuli, olfactory stimuli, gustatory stimuli and somatosensory stimuli, as a cognitive ability.

15. (Currently Amended) ~~A composition~~ The method according to claim 1 with effects of decline prevention, improvement or enhancement of the normal response of awareness level of a healthy person, as a cognitive ability.

16. (Currently Amended) ~~A composition~~ The method according to claim 1 with effects of ~~decline prevention, improvement or enhancement~~ improving, enhancing, or preventing decline of the normal response of discriminatory ability of a healthy person with respect to events selected from the group consisting of auditory stimuli, visual stimuli, olfactory stimuli, gustatory stimuli and somatosensory stimuli, as a cognitive ability.

17. (Currently Amended) ~~A composition~~ The method according to claim 1 with an effect of shortening P300 latency of the event related potentials of brain (P300), as a response index of cognitive ability.

18. (Currently Amended) ~~A composition~~ The method according to claim 1 with an effect of augmenting the P300 amplitude of the event related potentials of brain (P300), as a response index of cognitive ability.

19. (Currently Amended) ~~A composition~~ The method according to claim 1, wherein the composition is a food composition or pharmaceutical composition.

20. (Original) A food composition containing arachidonic acid and/or a compound with arachidonic acid as a constituent fatty acid, in an amount such that the daily ingestion for an adult is 0.001-20 g in terms of arachidonic acid.

21. (Original) A food composition according to claim 20, wherein the compound with arachidonic acid as a constituent fatty acid is an arachidonic acid alcohol ester or a triglyceride, phospholipid or glycolipid comprising arachidonic acid as part or all of the constituent fatty acid.

22. (Original) A food composition according to claim 21, wherein the triglyceride containing arachidonic acid as part or all of the constituent fatty acid is a triglyceride having medium-chain fatty acids bound at the 1,3-positions and arachidonic acid bound at the 2-position.

23. (Original) A food composition according to claim 22, wherein the medium-chain fatty acids are selected from among fatty acids of 6 to 12 carbons.

24. (Original) A food composition according to claim 23, wherein the medium-chain fatty acids are selected from among fatty acids of 8 carbons.

25. (Original) A food composition characterized in that the composition contains at least 0.001 wt% of triglycerides having medium-chain fatty acids bound at the 1,3-positions and arachidonic acid bound at the 2-position.

26. (Original) A food composition according to claim 25, wherein the medium-chain fatty acids are selected from among fatty acids of 6 to 12 carbons.

27. (Original) A food composition according to claim 26, wherein the medium-chain fatty acids are selected from among fatty acids of 8 carbons.

28. (Previously Presented) A composition according to claim 20, wherein the food composition is a functional food, nutritional supplement food, special health care food or geriatric food.

29. (Currently Amended) ~~A composition~~ The method according to claim 1, which further comprises docosahexaenoic acid and/or a compound with docosahexaenoic acid as a constituent fatty acid.

30. (Currently Amended) ~~A composition~~ The method according to claim 29, wherein the compound with docosahexaenoic acid as a constituent fatty acid is a docosahexaenoic acid alcohol ester or a triglyceride, phospholipid or glycolipid comprising docosahexaenoic acid as part or all of the constituent fatty acid.

31. (Currently Amended) ~~A composition~~ The method according to claim 29, wherein the arachidonic acid/docosahexaenoic acid ratio (by weight) in a combination of the arachidonic acid and docosahexaenoic acid is in the range of 0.1-15.

32. (Currently Amended) ~~A composition~~ The method according to claim 1, wherein eicosapentaenoic acid is also present in the composition in an amount not exceeding 1/5 of the arachidonic acid in the composition.

33. (Currently Amended) A process for production of a food composition with effects of decline prevention, improvement or enhancement for improving, enhancing, or preventing decline of normal responses of cognitive abilities of a healthy person, comprising combining arachidonic acid and/or a compound with arachidonic acid as a constituent fatty acid,

either alone or with a food material containing either essentially no or only a trace amount of arachidonic acid.

34. (Currently Amended) A method for marketing a composition ~~with effects of decline prevention, improvement or enhancement~~ for improving, enhancing, or preventing decline of normal responses of cognitive abilities of a healthy person containing arachidonic acid and/or a compound with arachidonic acid as a constituent fatty acid, the method for marketing a composition with effects of decline prevention, improvement or enhancement of normal responses of cognitive abilities of a healthy person comprising using a packaging container and/or merchandising tool which indicates that the composition and/or components in the composition ~~have effects of decline prevention, improvement or enhancement~~ to improve, enhance, or prevent decline of normal responses of cognitive abilities of a healthy person.

35. (Currently Amended) A composition ~~with effects of decline prevention, improvement or enhancement~~ for improving, enhancing, or preventing decline of normal responses of cognitive abilities of a healthy person, comprising composition containing arachidonic acid and/or a compound with arachidonic acid as a constituent fatty acid which is marketed using a packaging container and/or merchandising tool for the composition indicating that the composition and/or components in the composition ~~have effects of decline prevention, improvement or enhancement~~ of to improve, enhance, or prevent decline of normal responses of cognitive abilities of a healthy person.